



EVENT CATERING

BUSINESS LUNCH

Take a look at our menu and make your choices then get in touch for a quote. Price is determined by guest number and facilities.

DRINKS

Brew Tea Co. selection

Filter coffee

Mineral Water

Fresh Squeezed Juices

Prosecco

BUFFET DISPLAY

Please get in touch for more information on these service styles.

Fruits Di Mer - dressed small crabs - crevettes - fresh water prawns - marinated mussels - smoked salmon - pickled cockles.

Meats and Cheese - a selection of English cheese and carved meats with pickles, condiments and breads or continental charcuterie and cheese with anti pasti, breads and dips

Sandwich Buffet - a selection of gourmet sandwiches with kettle chips, fruit and mineral water.

Hot dishes - a selection of dishes served with plenty of side dishes, breads and salad.

Bowl Food - an extensive choice of bowl foods to serve your guests. Perfect if seating is limited.

Afternoon tea - a selection of individually made cakes and patisserie with tea.

PLATED LUNCH

Roast chicken breast with roast fennel and thigh fritter - parmesan mash - cavolo nero.

Carved sirloin of beef with mushrooms in whisky cream - fat chips and watercress.

Brioche bun with Herefordshire beef fillet, foie gras, caramelised pears and red wine reduction with truffled chips.

Breaded loin of hake with pea veloute, asparagus and artichokes.

Artisan cheese plate with crisp breads and condiments

Fruit

Chocolate mousse

Honey pannacotta

TAKEFOOD TO GO

No seating or time for lunch?

A packed lunch for your guests to pick up and go which include sandwiches, pastries, sweet items, fruit, salads and drinks.

Please get in touch to request our takefood to go product range.

Booking is easy! Simply call us on 07939907371 or email mike@takefood.co.uk